



Food Program Official Inspection Report

Siskiyou County Community Development Department
 Environmental Health Division
 806 S. Main Street
 Yreka, California 96097
 phone: (530) 841-2100, fax: (530) 841-4076

Facility Name: Black Bear Diner	Permit # 000112
Address: 1795 S Main Street, Yreka CA 96097	
Permit Holder: Tyler Carmichael	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-842-9324	E-mail: Yreka@blackbeardiner.com
Food Safety Certified Employee:	Expiration Date:

		MAJ	OUT	COS	The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1 Food Temp.		X	X	<p style="text-align: center; font-weight: bold; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed cold foods at deli-prep cooler at 47F. Observed sliced ham and bacon at 55F at the cooler at the cook's station and in walk-in refrigerator (#1). Hold cold foods at 41F or below. Food measured at 55F were voluntarily discarded.</p> <p>1) Observed refried beans and grits at 112F at the holding table. Hold hot foods at 135F or above. Voluntarily discarded.</p> <p>3) Observed raw meat stored above or next to ready-to-eat foods at both walk-in refrigerator. To prevent cross contamination of food, store ready-to-eat foods above raw meats. Correct immediately.</p> <p>11) Observed working chemical spray bottles stored above or next to food or clean utensils in the food prep and chemical storage area. Store chemicals in a manner as to not contaminate food, equipment, utensils, linens, and single-use articles. Store chemicals below food or warewashing areas for convenience and availability. Correct immediately.</p> <p>13) Observed working clothes stored on the deli-prep tables in the kitchen. Store non-heavily soiled working rags in sani-bucket when not in use. Correct asap.</p> <p>14) Observed dried food and blood buildup in the meat slicer. Ensure all parts of the slicer is disassembled, cleaned and sanitized daily. Correct immediately.</p> <p>14) Observed the following broken equipment: missing kick boards to standup freezer and pastry cooler, and broken handle to stand up freezer in back storage area. Maintain equipment in good repair. Repair or correct within 90 days.</p> <p>15) Observed build up of grease or finishes to the baking trays damaged. Maintain utensils in a manner to not impart deleterious materials to food and under normal use is safe, durable, corrosive resistant, and nonabsorbent. Clean and sanitize utensils immediately or repair or replace within 90 days.</p> <p>20) Facility does not have a food safety manager certificate. Obtain one within 60 days.</p> <p>24) Observed waste in temporary refuse area next to back entrance uncovered. Cover all waste to prevent harborage of insects. Correct immediately.</p>
	2 Prep./ Service				
	3 Storage/ Disp.		X		
	4 Frozen Food				
	5 Pure Food				
	6 Reused Food				
	7 Transportation				
Food Storage	8 Storage Fac.				
	9 Refrig. Units				
	10 Thermometer				
	11 Hazardous Mat.		X		
12 Spoils					
Uten./Equip.	13 Wash/ Sanitize		X		
	14 Equip. Condition		X		
	15 Utensil Condition		X		
	16 Storage				
Employee	17 Handwashing				
	18 Employee Hygiene				
	19 Employee Habits				
	20 Food Cert./ Card		X		
Water	21 Water				
	22 Cross Con.				
Waste	23 Liquid Waste				
	24 Refuse		X		
Vermin	25 Rodents/ Insects				
	26 Animal/ Fowl				
Facilities	27 Ventilation				
	28 Doors				
	29 Floors		X		
	30 Walls - Ceilings		X		
	31 Toilet Fac.				
	32 Janitorial Fac.				
	33 Lighting		X		
Misc.	34 Clothing - Linen				
	35 Signs				
	36 Misc.				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	Date: 03/19/2024
Received By (Print): Jessica Galarsa	Received by (Signature): _____
REHS (Print): Chalyn Dewey	REHS (Signature): _____
	Phone: 530-841-2112

Facility Name: Black Bear Diner

The marked items represent Health Code violations and must be corrected as follows:

29, 30) Observed excessive build-up of dirt, grease, and dust on the walls, ceilings, floors, and hard-to-reach places throughout the kitchen. Clean and sanitize these surfaces immediately.

30) Observed the paint chipping or peeling on the ceilings in the mop and back storage area. Ensure the ceilings to be smooth, easily cleanable, durable, and nonabsorbent. Repair or correct within 90 days.

33) Observed numerous damaged light shields and nonfunctional light bulbs throughout the kitchen. Maintain light shields in good repair and light bulbs to be shatter-resistant. Repair within 90 days.

Received By (Print):
Jessica Galarsa

Received by (Signature):

Date:
03/19/2024

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
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(This area is currently blank, intended for listing health code violations and their corrections.)

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